426-20

No. 6841 A.D. 1892

Date of Application, 9th Apr., 1892—Accepted, 14th May, 1892

COMPLETE SPECIFICATION.

An Improvement in the Manufacture of Malt, Bread, Biscuits, Confectionery, and other Articles of Diet.

I, WILLIAM CRAWFORD Chemical Merchant of 62 Choumert Road, Peckham London, in the County of Surrey, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

The improvement claimed is in the use of flour wheat meal maize meal, rice flour, lime water and extract of malt for making malt bread, biscuits confectionery and other articles of diet.

I proceed as follows, for every two pounds weight of flour, two pounds weight of wheat meal, a quarter of a pound of fine maize meal, a quarter of a pound of rice flour I use five ounces of extract of malt, three quarters of an ounce of compressed yeast, three quarters of an ounce of salt two and a half pints of water—and a quarter of a pint of lime water.

First of all, I heat the water to 90 degrees Fahrenheit and then dissolve therein the malt extract and the yeast, I then stir in the wheat meal, the maize meal and the rice flour, and allow the whole to ferment for two hours in a warm situation.

I then stir in the lime water and the salt, and make dough with the remaining flour.

I allow the dough to prove for half an hour, after which I mould it up into any desired size and after proving for twenty minutes I thoroughly well bake under tins in an oven not too hot.

Should it be desired, all wheat meal may be used or all flour, and the extract of malt may be increased or diminished in weight, but the method of working must be strictly followed, and the other ingredients used in their exact proportions.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is—

An improvement in the method of making malt bread, biscuits, confectionery, and other articles of diet, of a highly digestible and nutritive nature, in the manner hereinbefore described.

Dated the 9th day of April 1892.

WILLIAM CRAWFORD.

London : Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1892.

[*Price* 8*d.*]

OODS AND BEVERAGES
426-26
1892
Malted foods
RECORDED

[Reprint.—*This Specification has been reprinted in consequence of an Amendment made by order of the Comptroller prior to the sealing of the Patent.*]

N° 6841 A.D. 1892

Date of Application, 9th Apr., 1892—Accepted, 14th May, 1892

COMPLETE SPECIFICATION.

An Improvement in the Manufacture of Malt, Bread, Biscuits, Confectionery, and other Articles of Diet.

I, WILLIAM CRAWFORD Chemical Merchant of 62 Choumert Road, Peckham London, in the County of Surrey, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The improvement claimed is in the use of flour wheat meal maize meal, rice flour, lime water and extract of malt for making malt bread, biscuits confectionery and other articles of diet.

I proceed as follows, for every two pounds weight of flour, two pounds weight of wheat meal, a quarter of a pound of fine maize meal, a quarter of a pound of rice flour I use five ounces of extract of malt, three quarters of an ounce of compressed yeast, three quarters of an ounce of salt two and a half pints of water—and a quarter of a pint of lime water.

First of all, I heat the water to 90 degrees Fahrenheit and then dissolve therein the malt extract and the yeast, I then stir in the wheat meal, the maize meal and the rice flour, and allow the whole to ferment for two hours in a warm situation.

I then stir in the lime water and the salt, and make dough with the remaining flour.

I allow the dough to prove for half an hour, after which I mould it up into any desired size and after proving for twenty minutes I thoroughly well bake under tins in an oven not too hot.

Should it be desired, all wheat meal may be used or all flour, and the extract of malt may be increased or diminished in weight, but the method of working must be strictly followed, and the other ingredients used in their exact proportions.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that I wish it to be understood that I am aware that it has been previously proposed to use malt extract, and lime water in the preparation of dough and I lay no general claim to such use but what I claim is—

An improvement in the method of making malt bread, biscuits, confectionery, and other articles of diet, of a highly digestible and nutritive nature, in the manner hereinbefore described.

Dated the 9th day of April 1892.

WILLIAM CRAWFORD.

London: Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.— 1893

[*Price 8d.*]